



FOCACCIA 4

extra virgin olive oil & onion treacle

COOLEY GOLD OYSTER 5ea

kalamansi & red chilli

add single shot martini 5

TUNA TARTARE 9 ea

shiso wrap, sesame & ginger

WAFFLES 11

chicken liver parfait & rhubarb compote

CECINA DE LEÓN 13

smoked piparras

FARINATA

brown shrimp, fennel & lovage slaw 9

whipped feta & pickled courgettes 7

CRISPY CHICKEN 9

mango chutney & puffed rice

PINK FIR POTATOES 7

low & slow

GREEN SALAD 7

mustard vinaigrette

BURRATA 15

green apple, walnut & marigold

BEEF TARTARE 16

chipotle, corn & sour cream

ARTICHOKE 16

mascarpone-basil ripple, lemon & honey

YORKSHIRE LAMB 16

saffron & rum, cashew praline

SWEET POTATO AGNOLOTTI 32

chicken wing butter, pecan & summer truffle

STONE BASS 32

smoked beurre blanc, clams & sea herbs

MONKFISH 29

toasted black pepper & miso

IBERICO RIBS 34

jerk

HIGHLAND SIRLOIN 88

salsa verde

vegetarian menu available

A discretionary 13.5% service charge will be added to your final bill

Please let our team know if you have any allergies, full allergens information available